

**BREAKFAST 6:30AM-12PM**

Today's pastries  
4-7

House made crumpets with  
Hotel Hotel honey (hive #9)  
11

A. Baker toast, Pepe Saya  
cultured butter, Lynwood  
preserves  
8

Gluten free muesli, spring  
fruit  
11

Rice pudding, fresh figs,  
blue berries, hive #9 honey  
15

Jamón Serrano and heirloom  
tomato tostada  
18

Kedgerree with a soft egg  
17

Pork belly, fried egg,  
green mango, chilli jam,  
prawn floss  
18

Poached eggs, avocado,  
whipped chèvre, dukkah,  
toast  
16

Eggs any way on toast  
10

Sides-

House made bacon  
Smoked salmon  
Smashed avocado  
Meaty beans  
Mushrooms  
Chorizo  
5

**BREAKFAST DRINKS**

Fresh orange juice  
7

Double Berocca  
4

Coconut water  
5

Oracle organic juice-  
Cloudy apple  
Orange  
Apple carrot celery  
Apple beetroot carrot  
Apple guava  
5

Bloody Mary-  
Tomato juice, 666 vodka,  
lemon, Worcestershire sauce,  
sriracha, celery bitters,  
white pepper  
16

Apani sparkling & still  
spring water-  
7 750ml  
5 500ml

Canberra roasted coffee  
3.5 black coffee  
4 milk coffee  
4.5 large  
0.5 + soy  
1 extra shot

Cold brew coffee  
3.5

House blended chai-  
5 small pot  
8 large pot

Tea by Teacraft

English Breakfast  
Earl Grey  
Gunpowder Green  
Chamomile  
Peppermint

Small 4 large 6

Jasmine  
Cloud and mist green  
Hibiscus and rose  
Lemongrass and ginger

Small 5 large 8

**BAR MENU 12PM-1AM**

Moonlight Flat oysters-  
*Clair de lune*  
*Rusty wire*  
5 each

Shane's oysters  
4.5 each

Local olives, orange, thyme  
9

38-hour pork neck bao,  
cucumber kimchi  
9 each

Yabby jaffle, horseradish,  
crème fraiche  
19

Fried pigs head, anchovy  
mayonnaise, fennel salad  
25

Jamón Serrano, guindillas  
22

Gin cured cobia, cucumber,  
watercress, horseradish,  
dill  
20

Boxgum Grazing beef tartare,  
miso cured egg yolk,  
avocado, horseradish, crisp  
black rice  
23

Mixed leaf salad, herbs,  
yuzu vinaigrette  
10

Hand cut chips, house made  
ketchup  
10

Seasonal fruit sorbet and  
icecream  
4 each scoop

**SHARED PLATES 12PM-10PM**

Zucchini pickle, buffalo  
mozzarella, lemon, mint  
24

Heirloom tomato, tamarind,  
chilli, dried shrimp  
19

Broccoli, barley, miso,  
sunflower  
17

Eggplant, smoked goat's  
curd, katsuobushi, sesame  
18

Grilled WA octopus, almond  
cream, paprika, fennel  
29

Steamed Daintree Barramundi,  
cabbage, miso, pickled  
daikon, candied nori,  
shichimi togarashi  
32

Palmer's Island Mulloway,  
mallorquina, pickled fennel,  
almond  
33

Pulled lamb shoulder,  
pistachio, yoghurt, vine  
leaf, pomegranate, brik  
29

9+ Wagyu rump, onion, salsa  
verde, mustard, ash  
35

**SWEET PLATES**

Crème Catalan, cherry, Pedro  
Ximinez  
17

Mango, coconut, lime, sesame  
ice cream, lychee sherbet  
17

Nectarine, rose, yoghurt,  
barberry  
18

Soft chocolate, poached  
figs, almond, fig leaf ice  
cream  
19

